

# malt øl III sherry oloroso

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **12.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	4 kg (57.1%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Biscuit Malt	1 kg (14.3%)	79 %	45
Grain	Abbey Castle	1 kg (14.3%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7.3 %
Aroma (end of boil)	Challenger	30 g	15 min	7.3 %
Dry Hop	Challenger	40 g	7 day(s)	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss Kveik	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki dębowe macerowane w Sherry Oloroso	50 g	Secondary	30 day(s)
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